

DINNER MENU

Beverage

Raspberry Mojito (Non-alcoholic)
(Cran-raspberry juice mixed with a hint of mint and lime)

Appetizer

Black Bean Hummus and Parsley Aioli
(Drizzled with parsley aioli and served with plantain chips)

Entrée

Tortilla de Platano Maduro
(Sweet plantain and potato frittata served with white rice)

Pollo Saltado, a Peruvian Style Chicken Stir-Fry
*(Sautéed with red onions, tomatoes, and French fries.
Served with white rice on side)*

Desserts

Cortadito
(Cuban coffee topped with steamed condensed milk)

Guava and Cheese Bites
(Pastry filled with guava and cream cheese)

DINNER MENU

Beverage

Sangria (Non-alcoholic)
(Fruit juices mixed with lemon-lime soda and garnished with fruit and spices)

Appetizer

Gorgonzola and Honey Crostinis
(French baguette slices topped with gorgonzola cheese and honey)

Mash Martinis

...mash and toppings served in martini glasses. create your own. have 1, 2, 3, or more!

Mash
(Mashed potato served in martini glass)

Tofu Picadillo
(Tofu mixed with chopped onions, green peppers, mushrooms, carrots in a tomato sauce)

Shrimp Creole
(Shrimp in a mixture of tomatoes, onions, green peppers, paprika, and oregano)

Toppings
(Black beans)
(Yuca Chips)

Desserts

Café con Leche
(Cuban coffee mixed with steamed milk)

Key Lime Pie

INGREDIENTS

- ☐ 1 container of raspberries
- ☐ 1 pear
- ☐ 1 apple
- ☐ 2 sprigs of mint
- ☐ 4 sprigs of parsley
- ☐ 4 sprigs of cilantro
- ☐ 60 oz of cran-raspberry juice
- ☐ 8 oz. of orange juice
- ☐ 3 cups (24 oz.) of natural lime juice
- ☐ 3 cups (24 oz.) of natural lemon juice
- ☐ 1 cup 8 (oz.) of key lime juice
- ☐ 5 limes
- ☐ 4 lbs. of medium Idaho potatoes
- ☐ 3 green pepper
- ☐ 1 medium carrot
- ☐ 4 green onions
- ☐ 7 yellow onions
- ☐ 4 red onions
- ☐ 4 medium-sized tomatoes
- ☐ 1 bag of large garlic cloves
- ☐ 5 large ripe plantain
- ☐ 14 oz extra firm tofu
- ☐ 1/4 cup mushrooms
- ☐ 2 – 1 lb. cans black beans
- ☐ 2 – 10 oz cans of black beans
- ☐ 3 cans of condensed milk
- ☐ 4 - 8 oz can of tomato sauce
- ☐ 1/2 - 8 oz can of tomato paste
- ☐ instant mash potatoes (8 servings)
- ☐ medium/large olive oil
- ☐ small white vinegar
- ☐ medium vegetable/canola oil
- ☐ plantain chips
- ☐ yuca chips
- ☐ 1/2 cup clam juice
- ☐ 3/4 cup soy sauce
- ☐ 1 cup tahini (sesame seed paste)
- ☐ 1 small container of honey
- ☐ 1/4 cup browning sauce
- ☐ 1/8 cup ketchup
- ☐ salt
- ☐ black pepper
- ☐ paprika
- ☐ cumin
- ☐ cayenne pepper
- ☐ cinnamon
- ☐ bay leaves
- ☐ oregano
- ☐ 1/3 teaspoon pure vanilla extract
- ☐ medium bag of sugar
- ☐ 1/3 cup confectioners' sugar
- ☐ 1 dozen large eggs
- ☐ 1/2 cup heavy cream
- ☐ 2 boxes (8 sticks) of butter
- ☐ 2 - 8-ounce package cream cheese
- ☐ 2 cups of Cool Whip
- ☐ 2 – containers of crumbled gorgonzola
- ☐ 2 gallon of 2% milk
- ☐ 8 boneless/skinless chicken breasts
- ☐ 3 lbs. medium, peeled, + de-veined shrimp
- ☐ 2 or 3 bags of frozen French fries
- ☐ 2 1/2 cup white rice
- ☐ 1 cup of Cuban coffee
- ☐ 1 1/2 cups of crushed Maria cookies
- ☐ sodas
- ☐ ice tea
- ☐ 2 liter of club soda
- ☐ 2 - 2 liter of lemon-lime soda
- ☐ ice
- ☐ 3 gallons of water
- ☐ 2 – french baguettes
- ☐ 1 cup of vegetable stock
- ☐ cooking spray
- ☐ 3 frozen puff pastry sheets
- ☐ 6 ounces of guava paste
- ☐ 1 graham cracker crust

DINNER #1 RECIPES

BEVERAGE

Non-alcoholic Raspberry Mojito

10 Servings

Ingredients

- 1 container of raspberries
- 2 sprigs of mint
- 1 cup of simple syrup
- 2 1/2 cups of cran-raspberry juice
- 1 cup of fresh lime juice
- 5 limes
- 5 cups of club soda
- Ice

Directions

1. To make simple syrup, combine equal parts sugar and water in a medium saucepan. Heat over medium-low heat, stirring frequently, until it begins to boil and sugar is completely dissolved. Allow to cool.
2. In a tall pitcher, add raspberries, mint leaves and the simple syrup. Muddle (squish with the back of a wooden spoon) well until the mint, simple syrup and raspberries are well combined. If possible, try not to break apart the mint leaves. Fill the pitcher with ice. Add cran-raspberry juice, then lime juice and then fill with soda. Garnish with lime wedge or additional raspberries, if desired.

APPETIZER

Black Bean Hummus Drizzled with Parsley Aioli and Served with Plantain Chips

8 Servings

Black Bean Hummus Ingredients

- 2 – 1 lb. cans black beans, rinsed, drained
- 1 cup tahini (sesame seed paste)
- 1/3 cup fresh lemon juice
- 4 green onions, sliced
- 2 tablespoons olive oil
- 2 large garlic cloves, minced
- 1 teaspoon ground cumin
- 2/3 teaspoon cayenne pepper
- Plantain Chips

Directions

1. Combine first 8 ingredients in processor until smooth. Season hummus to taste with salt and pepper. Serve with plantain chips.

Parsley Aioli Ingredients

- 2 cups fresh parsley leaves
- 1 cup chopped onion
- 1/2 cup clam juice
- 2 tablespoons fresh lime juice
- 3/4 teaspoon salt
- 3 garlic cloves

Directions

1. Place parsley and remaining ingredients in a blender or food processor; process until smooth.

VEGETARIAN ENTREE

Tortilla de Platano Maduro (Sweet Plantain Frittata)

8 Servings

Ingredients

- 1 large ripe plantain, cut into 1/2-inch cubes
- 1 medium baking potato, peeled and cut into 1/2-inch cubes
- Canola oil
- 8 large eggs
- 1/2 cup heavy cream
- 1 teaspoon sweet paprika
- Salt and pepper to taste
- 3 tablespoons olive oil
- 2 tablespoons butter
- 1 large yellow onion, diced

Directions

1. Deep-fry the plantain and potato separately in the canola oil until golden brown.
2. In a large bowl, whisk together the eggs and heavy cream; add the paprika, salt, and pepper.
3. Place the olive oil and butter in a 10-inch sauté pan with an ovenproof handle over medium-high heat. When the butter has melted, add the onion and sauté until brown.
4. Add the plantain and potato to the egg mixture, and then pour it into the pan. Cook for 5 minutes, scraping the pan regularly so the bottom sets.
5. Place under a broiler until golden brown, 7 to 10 minutes.

ENTREE

Pollo Saltado, a Peruvian Style Chicken Stir Fry Served with Red Onions, Tomatoes, and French Fries

8 Servings

Ingredients

- 8 large boneless/skinless chicken breasts, cut into 3/4 " inch pieces
- 3/4 cup soy sauce
- 1 teaspoon paprika
- 1/2 teaspoon ground cumin
- 2 or 3 bags of frozen French fries
- 2 red onions, sliced
- 4 garlic cloves, chopped
- 4 medium-sized tomatoes (ripe but firm), cut into wedges
- 1 cup of cilantro leaves, plus extra for garnish
- 2 tablespoons white vinegar
- 3/4 tablespoon of vegetable oil

Directions

1. Preheat oven according to the directions for baking the French fries.
2. In a bowl, combine chicken along with half the soy sauce, paprika and cumin. Mix well and allow the mixture to marinate for 15 minutes.
3. Meanwhile, place fries on a baking sheet and bake in oven according to directions, or until light brown and crispy. Remove from oven and set aside.
4. Drain marinade from chicken, drying the meat thoroughly with paper towels.
5. Heat a wok or large skillet until hot. Add half the oil and allow it to start smoking. Working in two batches, stir-fry chicken until the outside is browned and the inside is mostly cooked. Remove chicken meat from wok and reserve in a fresh bowl.
6. Add the remaining oil to the wok. Add the onion and the garlic and stir-fry until the onion just starts to soften (about 1 minute). Add the vinegar and the remaining soy sauce. Stir to incorporate.
7. Add the chicken (along with accumulated juices), tomatoes, cooked French fries and cilantro. Stir-fry until the chicken is fully cooked and the fries and tomatoes are heated through (approximately 45 seconds).

SIDE

White Rice

8 Servings

Ingredients

- 2 1/2 cup white rice
- 5 cups of water
- Salt to taste

Directions

1. Combine all ingredients in rice cooker. Turn on rice cooker and cook 10-15 minutes, or until liquid is absorbed. Fluff with a fork before serving.

DESSERT

Cortadito, Cuban Coffee topped with Steamed Condensed Milk

8 Servings

Ingredients

- 1 1/3 cup of water
- 1/2 cup of Cuban coffee
- 1/3 cup of sugar
- 4 cup of milk

Directions

1. Fill the bottom of the espresso maker with the water.
2. Place the filter into the bottom piece and fill with coffee. Do not pack the coffee in with your spoon, as it will make it difficult for the water/steam to pour through the tightly packed coffee. Tightly screw on the top.
3. Set your stove top to medium heat, and place the coffee maker on the outer edge of the burner. Fill the creamer with the sugar.
4. Stir the sugar and coffee mixture in the creamer until you get a thick, light-brown, sugary paste.
5. When the coffee is done brewing, pour the remaining coffee into the creamer and stir slowly until a sugary, light-brown froth appears at the top of the coffee.
6. Fill cups halfway with milk. Stir in coffee until the mixture is 50-50.

Guava and Cheese Bites

12 Servings | Prep 30 Min Bake 20 Min (Plus Cooling)

Ingredients

- 3 frozen puff pastry sheets, thawed
- 2 - 8-ounce package cream cheese, cut crosswise into 12 equal slices
- 6 ounces of guava paste, such as Goya, cut into 12 equal slices
- 2 large eggs beaten with 2 teaspoons water
- 1/3 cup confectioners' sugar
- 1 1/2 teaspoon milk
- 1/3 teaspoon pure vanilla extract

Directions

1. Preheat the oven to 400°. Line a baking sheet with parchment paper. Place a 1-foot-long sheet of parchment paper on a work surface and set a puff pastry sheet on top. Roll out the pastry to a 9 1/2-inch square; cut into 4 squares.
2. Lay 1 piece each of the cream cheese and guava paste diagonally in the center of each pastry square. Brush the pastry edges with some of the beaten egg; fold to enclose, forming a triangle. Pinch the edges to seal, then crimp with a fork. Repeat with the remaining pastry, cream cheese and guava paste.
3. Arrange the turnovers on the prepared baking sheet; brush with the egg. Bake until puffy and golden, 15 to 20 minutes. Transfer to a rack to cool for 15 minutes.
4. Meanwhile, stir together the confectioners' sugar, milk and vanilla until smooth. Drizzle the glaze over the cooled turnovers.

DINNER #2 RECIPES

BEVERAGE

Non-alcoholic Sangria

8 Servings | Preparation Time: 10 Minutes

Ingredients

- 4 cups cran-raspberry juice
- 1 cup orange juice
- 1/4 cup fresh lemon juice
- 1 pear, diced
- 1 apple, diced
- 3 cups carbonated lemon-lime beverage

Directions

1. In a large pitcher, combine cranberry-grape juice, orange juice, fresh lemon juice, diced pear, and diced apple.
2. Refrigerate for a least 2 hours.
3. Just before serving, stir in the lemon-lime soda and some ice.

APPETIZER

Gorgonzola and Honey Crostinis

8 Servings

Ingredients

- 2 – French Baguettes, sliced
- 2 – Containers of crumbled gorgonzola cheese
- Honey

Directions

1. Preheat oven to 325°. Place baguette slices on baking sheet. Sprinkle gorgonzola on baguette slices. Drizzle each slice with honey. Toast in oven until golden, about 10 minutes.
2. Drizzle each slice with honey again.

CREATE YOUR OWN MASH MARTINIS

...mash and toppings served in martini glasses

MASH

Mashed Potato

8 servings | Preparation Time: 15 Minutes | Cooking Time: 20 Minutes

Ingredients

- Instant Mash Potatoes
- 1/4 cup butter
- 2 cups milk
- Salt and pepper to taste

Directions

1. Add the correct amount of water to a saucepan. You will need about 1 cup of water per cup of potato flakes. Bring the water to a boil and add margarine (if desired).
2. Remove the water from the heat and add the potato flakes. Add milk if desired and stir. You can add more water or milk to taste. Fluff with a fork.
- 3.

VEGETARIAN ENTRÉE

Tofu Picadillo

6 servings | Preparation Time: 30-40 Minutes

Ingredients

- 14 oz extra firm tofu
- 1/2 chopped onion
- 1/2 diced green pepper
- 1/4 cup chopped mushrooms
- 1 chopped medium carrot
- 1/2 cup of Olive Oil
- 1 or 2 Bay Leaves
- 1 tsp. of Cumin Powder
- 1 tsp. of Oregano Powder
- 4 cloves of Garlic, minced
- Black Pepper
- Salt to taste
- 1/4 cup browning sauce (Kitchen Bouquet)
- 1/8 cup ketchup
- 1 - 8 oz can of Tomato Sauce
- 1/2 - 8 oz can of Tomato Paste
- 1/2 cup of cooking sherry substitute: 1/2 of vinegar combined with 2 tablespoon sugar and 1/2 cup of water
- Optional: sprinkle a little sugar to balance the tartness of the tomato sauces.

Directions

1. Pre-drain and squeeze Tofu well before cooking.
2. In a large heavy pot or saucepan, heat the olive oil over medium-high heat. Add the garlic, onions, and peppers, and sauté for 5 minutes.
3. Add the vegetables to the sauté until tender, not seared.
4. Add the tofu (pre-drained and squeezed).
5. Add the browning sauce and dry spices.
6. Add the tomato sauce and paste while stirring ingredients.
7. Cooking Sherry Substitute (see ingredients list above).
8. Lower the stove temperature to medium low and simmer 20-30 minutes to allow flavors to penetrate fully.

ENTRÉE

Shrimp Creole

8 Servings

Ingredients

- 3 lbs. of medium, peeled, and de-veined shrimp
- 1 cup of olive oil
- 1/2 cup of cooking sherry substitute: 1/2 of vinegar combined with 2 tablespoon sugar and 1/2 cup of water
- 3 cups of tomato sauce
- 1 medium green pepper finely diced
- 1 large yellow onion finely diced
- 4 cloves of garlic minced
- 2 bay leaf
- 2 teaspoon of salt
- 2 teaspoon of pepper
- 2 teaspoon of paprika
- 2 teaspoon of oregano
- 1 cup of vegetable stock

Directions

1. In a large heavy pot heat the olive oil over medium-high heat. Add the garlic, onions, and peppers, and sauté for 5 minutes.

2. Add the tomato sauce, cooking sherry substitute, stock, bay leaves, salt, and spices. Bring to a boil.
3. Cover, reduce heat, and simmer over low heat for 30 minutes.
4. Adjust seasoning by adding salt if necessary. Bring to a boil. Add the shrimp while stirring frequently until they turn pink, 5- 10 minutes. Remove from heat.
5. Allow shrimp to sit for a few minutes to allow the flavor of the sauce to penetrate fully.

TOPPINGS

Black Beans

6 Servings

Ingredients

- 2 - 10 oz cans black beans
- 1 medium onion, chopped
- 1 green pepper, chopped
- 4 garlic cloves, minced
- 1 teaspoon cumin powder
- 1/2 teaspoon oregano
- 1/2 teaspoon salt
- 1 tablespoon of lime juice

Directions

1. Fry the onion and pepper in a little oil.
2. Add the garlic and sauté a little.
3. Introduce a little of the bean liquid until all previous ingredients are soft.
4. Add the beans with the remaining liquid.
5. Add spices and simmer about 30 minutes.
6. Add the lime juice just before serving.

Yuca Chips

DESSERT

Café con Leche, Cuban Coffee Mixed with Steamed Milk

8 Servings

Ingredients

- 1 1/3 cup of water
- 1/2 cup of Cuban coffee
- 1/3 cup of sugar
- 4 cup of milk

Directions

1. Fill the bottom of the espresso maker with the water.
2. Place the filter into the bottom piece and fill with coffee. Do not pack the coffee in with your spoon, as it will make it difficult for the water/steam to pour through the tightly packed coffee. Tightly screw on the top.
3. Set your stove top to medium heat, and place the coffee maker on the outer edge of the burner. Fill the creamer with the sugar.
4. Stir the sugar and coffee mixture in the creamer until you get a thick, light-brown, sugary paste.
5. When the coffee is done brewing, pour the remaining coffee into the creamer and stir slowly until a sugary, light-brown froth appears at the top of the coffee.
6. Heat up two small mugs or cups filled halfway with milk. Stir in coffee until the mixture is 30-70.

Key Lime Pie

8 Servings

Ingredients

- 1 graham cracker crust
- 1 8-ounce package cream cheese

- 1 14-ounce can sweetened condensed milk
- 1/2 cup key lime juice
- 2 cups Cool Whip, thawed

Directions

1. Beat cream cheese and milk until creamy. Beat in lime juice. Fold in whip cream until well blended. Pour in pie crust and chill.